The Merry Mixer

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Hagman's

11½ Whitney Avenue New Haven, Conn.

SELECTED IMPORTED WINES AND LIQUORS

WE DELIVER!

The Merry Mixer

The Merry Mixer
or
Cocktails and Their Ilk

A BOOKLET ON MIXTURES
AND MULCHES, FIZZES AND WHIZZES

Edited by
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This little book is

DEDICATED

TO THOSE MERRY SOULS OF OTHER DAYS, WHO AGAIN WILL MAKE DRINKING A PLEASURE — WHO ACHIEVE CONTENTEDNESS LONG BEFORE CAPACITY, AND WHO, WHATEVER THEY DRINK, PROVE ABLE TO CARRY IT, ENJOY IT, AND REMAIN GENTLEMEN.

FOREWORD

IT is our hope again to revive the pleasures of the past . . . to recall those simple days when drinking was an honored social custom, and when the man who sipped enjoyed the full protection of the government.

Perhaps in due time drinking as a fine art will again manifest itself. At any rate, this little book of recipes is compiled with the fervent hope that the reader will find in it one or more keys to the happiness and sparkle which once prevailed.

During the dark decade just past, cocktails became part and parcel of American life. But what cocktails! Cocktails manufactured with every base from raw corn to bathtub gin . . . cocktails flavored with every ingredient from mock-Chartreuse to tartaric acid.

Those days are past. There are no tears. Cocktail mixing is with us once again . . . an art, not an apology. We have gins of maturity and quality, whiskies and brandies with place names and genealogy. We have liqueurs whose delicate essences extend over the entire gamut of flavor.

Once again imagination and taste have full play. Once again the cocktail can express the personality of the host . . . and test the discernment of the guest.

But, withal, a cocktail can only be as good as the ingredients which go in it. Inferior bases, inferior liqueurs mean a reversion to Prohibition standards. It means that no matter how religiously a formula may have been followed, the finished drink is lacking in the subtle finish which distinguishes fine cocktails. In this connection you have one infallible arbiter: . . . . . *Jos. S. Finch & Co. products are your guarantee of quality; they are standards for integrity and excellence.*

The following recipes include many made famous in the past by well-known habitues of such celebrated bars as Harry's, the old Waldorf, the old Knickerbocker, Delmonico's, and many others of their kind. The authenticity of these recipes is attested to by many of the outstanding members of that vanishing race . . . the old bartenders . . . without whose kind co-operation this book could never have been prepared.

Here's to the hope that "Cheerio" will once again ring true . . . and that the American institution of cocktails will again resume its true place of honor and respect.

Your health! Sir and madam!

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WHAT GOES IN . . . AND WHY

SOURCE OF THE VOLTAGE

APPLE JACK

A distillation of apple juice . . . with the potency and warm-her-upiveness of whiskey. First cousin to cider.

BRANDY

General term for high-voltage distillate of wine or fermented fruit juices. The word derives from the Dutch *Brandewign,* meaning "burnt wine."

COGNAC

Brandy produced in the celebrated district of Cognac, in France . . . the departments of Charente and Charente Inférieure.

GIN (GENEVA)

A liquor distilled from malt and other grains, blended later with extracts of Juniper berries. The name itself is an indication of this, being a derivative of the Dutch *jenever.* . . .We refer all tyros to the harrowing story of Rip Van Winkle. (See section on Gins.)

RUM

Specifically, the distillate of fermented molasses, or cane juice. A West Indian drink, titled, Heaven knows how, with the Gypsy word *rom,* which, we are informed, means "good."

VODKA

Russian for "Horrendous." A child, sometimes, of the humble potato.

WHISKEY

Gaelic, no less . . . from *uisge-beatha,* meaning "water of life." The happy family includes Rye, from grain so-named; Bourbon, a cultured "corn"; Irish; and Scotch, traditionally associated with oatmeal, but actually . . . barley.

THE REALM OF ESSENCE

ABSINTHE

Green, bitter, aromatic liquor, impregnated with wormwood, and taboo . . . we tremble to add . . . even to the French. From the Latin, *absinthium* . . . "wormwood."

ANISETTE

The yearning and fervor of the little Anise seed.

BENEDICTINE

A cordial prepared from secret formulæ by the Benedictine monks at Fecamp, France. It is supposed to contain cardamon seeds, arnica flowers, angelica root, lemon peel, thyme, nutmegs, cassia, hyssop, peppermint, and cloves.

BITTERS

A class of cathartic and tonic liquors, compounded, usually, of herbs and wines or brandy. The best known bitters are Angostura, containing bark from a tree grown in South America; Calisaya, containing cinchona, or quinine; Orange; Boonekamp; Amer Picon (not short for "American," incidentally); Peychaud.

CHARTREUSE

A liqueur prepared by the Carthusian monks formerly at their monastery, *La Grande Chartreuse,* in the French Alps . . . now at their new home in Tarragona, Spain. The formula for its preparation is said to be known only by the Father Superior of the Order. Analysts have surmised that Chartreuse contains among its ingredients balm leaves, orange peel, dried hyssop tops, peppermint, wormwood, angelica seed, and root, cinnamon, mace, cloves, Tonka beans, *Calamus aromaticus,* and cardamon. In addition, herbs peculiar to the region of the Grande Chartreuse are said to be requisite.

Crème de Cacao

A distilled product of the cocoa bean . . . or whatever cocoa comes in.

Crème de Cassis

A potent French liquor made from black currants.

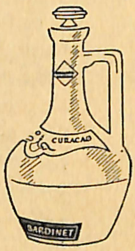
Crème de Menthe

The result of a mint infusion in brandy. Usually green—although sometimes supplied white. Although its voltage hovers around 35, it is a favorite with ingenues . . . because mint sounds harmless.

Crème d'Violette

An extract of violets. In pre-Listerine days it was considered a safeguard against what your best friend won't mention.

Curaçao



One of the orange peel liqueurs. Named after the island of Curaçao, a Dutch colony in the West Indies. Be sure not to overlook the cedilla under the second "c." Many an honest man has been blackballed pronouncing that "c" a "k."

Dubonnet

A world famous French tonic and appetizer . . . a wine preparation containing special herbs.

Grand Marnier

Another member of the orange liquor family . . . perhaps the most delicate and fragrant.

KÜMMEL

A liqueur of Russian and German origin distilled from caraway seed.

MARASCHINO

A liquor distilled from the *marasca* cherry . . . a cherry grown only on the coast of Dalmatia. The oldest Maraschino distiller in the world is the house of Drioli.

OJEN

An absinthe-like cordial made from anise seed. After Ojen, a town in Spain, near Malaga.

ORGEAT

A syrup made from sugar, orange flower, water and almonds.

PARFAIT AMOUR

A highly romantic and efficacious liquor which we should prefer not to discuss. (See section *Nautical Sports.*)

VERMOUTH

A liquor made from white wine and aromatic herbs. Two varieties are to be distinguished: Italian, or sweet; and French, *sec.* The word is derived from the German *Wermuth,* meaning "wormwood."

THE PERFECT HOST'S PANTRY

In addition to utensils, glasses of all sizes and variety, fruits in season, and Stirrer-uppers, the imaginative host's pantry should contain at least one bottle of each of the following:

Gonzalez Byass Diamond Jubilee Port and Sherry

Barton & Guestier Bordeaux (Red & White) Wines

Barton & Guestier Burgundies (Still & Sparkling)

Charles Heidsieck Champagne (Vintage 1923)

D. Leiden Rhine & Moselle Wines

Francis Palugyay Tokay

Noilly Prat Vermouth

Francesco Drioli Maraschino

Ricasoli Brolio Chianti

Dubonnet

Golden Wedding Whiskey

Bacardi

Italian Vermouth

Chartreuse (Green & Yellow)

Benedictine

Curaçao Orange*

Crème de Menthe, Green*

Crème de Menthe, White*

Anisette*
Crème de Cacao*
Apricot Brandy*
Heering's Cherry Liqueur
Parfait Amour*
Crème de Prunelle*
Kümmel*
Quinquina*
Silver Wedding Gin
Otard Cognac
Grenadine*
Power Drury Madeira

---

*Bardinet, preferably.

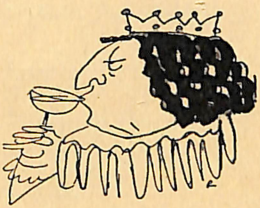
Measure for Measure

Here is a scale for translating the measurements in the following potations into simple 1933 units:

1 dash equals ⅓ teaspoonful
1 jigger equals 1½ ounces
¼ wineglass equals 1 ounce
1 wineglass equals 4 ounces
1 pony equals 1 ounce

COCKTAILS

AND SOME COCKTAILER'S BALDERDASHES



"*Cocktail—n.* 1. A drink made of spirits mixed with bitters, sugar, and flavoring. 2. An underbred horse." (Funk and Wagnall's Dictionary)

Ginning the Bar

A NOTE ON GINS

Gin is an aromatic liquor distilled from various grain, and blended with extract of Juniper . . . from which it derives its name. In the making of cocktails the following types are indicated:

Silver Wedding Dry Gin—Gin free from any sweetening or flavoring. Distilled with many rare ingredients.

Old Tom—Gin sweetened with pure granulated sugar.

Plymouth—Dry gin to which a flavoring extract has been added.

Sloe Gin—A dry gin assimilated with the sloe berry, a small, plumlike, astringent fruit, and granulated sugar. Not to be confused with the real gin.

AVIATION

⅓ Lemon Juice . . . ⅔ Silver Wedding Gin
2 dashes Drioli Maraschino

★ ★ ★

BACO
(Whiskey Glass)

Dash of Orange Bitters . . . ¼ Italian Vermouth
¼ Noilly Prat Vermouth
½ Silver Wedding Gin
Slice of Orange Peel, old-fashioned style

★ ★ ★

BRONX

¼ Italian Vermouth...¼ Noilly Prat Vermouth
½ Silver Wedding Gin
Frappé with piece of Orange Peel

★ ★ ★

CHOCOLATE SOLDIER

⅓ Dubonnet . . . ⅔ Silver Wedding Gin
Dash of Lime Juice
Frappé

DRY MARTINI

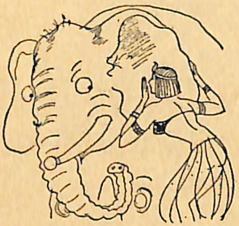
Dash of Orange Bitters
½ Silver Wedding Gin
¼ Noilly Prat Vermouth
¼ Italian Vermouth
Stir, strain, serve with an olive

A FAMOUS TONGUE UNPARCHER

★ ★ ★

ELEPHANT'S EAR

⅓ Noilly Prat Vermouth
⅓ Silver Wedding Gin . . . ⅓ Dubonnet



INSIDE DOPE

BRONX (Original)

⅓ Orange Juice . . . ⅔ Silver Wedding Gin
Dash of Italian Vermouth
Dash of Noilly Prat Vermouth

★ ★ ★

DIABOLA

⅔ Dubonnet . . . ⅓ Silver Wedding Gin
2 dashes Orgeat Syrup

★ ★ ★

DUBONNET (Dry)

½ Dubonnet . . . ½ Silver Wedding Gin
Stir well and strain into cocktail glass

★ ★ ★

DUBONNET (Sweet)

⅔ Dubonnet . . . ⅓ Silver Wedding Gin
Slice Orange Peel
Stir and strain into cocktail glass

★ ★ ★

ORANGE BLOSSOM

⅓ Orange Juice . . . ⅓ Silver Wedding Gin
⅓ Italian Vermouth
Frappé

MAIDEN'S PRAYER

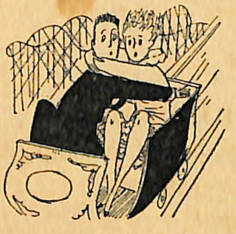
⅛ Orange Juice . . . ⅛ Lemon Juice
⅜ Cointreau
⅜ Silver Wedding Gin

KNOWS ALL THE ANSWERS

★ ★ ★

THIRD RAIL

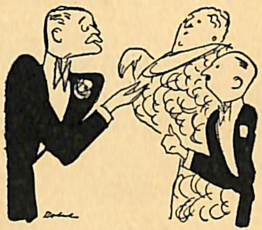
⅓ Noilly Prat Vermouth
Dash of Orange Juice . . . ⅓ Italian Vermouth
⅓ Silver Wedding Gin
Shake well, strain into wine glass, squeeze lemon peel on top, sugar edge of glass



WHO THREW THAT SWITCH?

PLUSH HORSE

1 dash Angostura Bitters . . . ⅓ Grand Marnier
⅔ Silver Wedding Gin
Shake well and strain into cocktail glass.
Squeeze orange peel on top.



MEET THE WHIFF

★ ★ ★

CLOVER CLUB

(Pony Glass)
Juice of ½ Lemon . . . ½ spoon Sugar
½ pony Raspberry . . . ¼ pony White of Egg
1 jigger Silver Wedding Gin
Shake well; strain
You won't care if you miss the last strain

★ ★ ★

ALEXANDER

⅓ Silver Wedding Gin
⅓ Crème de Cacao . . . ⅓ Cream
Frappé

DELMONICO

Dash of Orange Bitters . . . ½ French Vermouth
½ Silver Wedding Gin . . . 2 slices Orange Peel
Frappé

★ ★ ★

WESTWARD HO!

COLA TONIC

⅓ Silver Wedding Gin . . . . ⅔ Curaçao
2 dashes Orange Bitters

★ ★ ★

CORNELL

½ Noilly Prat Vermouth
½ Silver Wedding Gin
Frappé

★ ★ ★

FUTURITY

Dash of Angostura Bitters . . . ½ Sloe Gin
½ Italian Vermouth
Stir

EASY

Dash of Orange Bitters . . . ¼ Italian Vermouth
¾ Silver Wedding Gin
Shake; strain

★ ★ ★

SEVENTH HEAVEN

Tablespoon Grape Fruit Juice
¼ Drioli Maraschino . . . ¾ Silver Wedding Gin

★ ★ ★

THIRD DEGREE

MAKES MUMMIES TALK

¼ Noilly Prat Vermouth
¾ Silver Wedding Gin
Several dashes Absinthe
Frappé

★ ★ ★

WEDDING BELLE

⅙ Orange Juice . . . ⅙ Heering's Cherry Brandy
⅓ Silver Wedding Gin . . . ⅓ Dubonnet

★ ★ ★

YALE

Dash of Orange Bitters . . . ½ Tom Gin
½ Italian Vermouth
Stir; strain; a little Seltzer on top

BRIDAL

2 dashes Orange Bitters
Dash of Drioli Maraschino
⅓ jigger Italian Vermouth . . . ⅔ Plymouth Gin
Stir; strain
One piece Orange Peel, twisted, thrown in glass

★ ★ ★

FALLEN ANGEL

A GUARANTEED RECIPE FOR ALL ANGELS OR NEAR-ANGELS

1 dash Angostura Bitters
2 dashes Crème de Menthe
Juice of 1 lemon
1 glass Silver Wedding Gin

★ ★ ★

TARZAN

DASH IT DOWN—THEN CLIMB A TREE—YOU CAN DO IT

Dash of Lemon Juice . . . Dash of Grenadine
⅓ Apricot Brandy
⅓ Noilly Prat Vermouth
⅓ Silver Wedding Gin

BLUE DEVIL COCKTAIL

½ Silver Wedding Gin
¼ Lemon Juice . . . ¼ Driolo Maraschino
1 dash Blue Vegetable Extract
Shake well and strain into cocktail glass

★ ★ ★

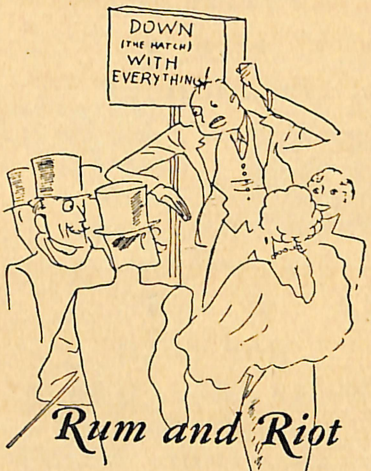
BREAKFAST COCKTAIL

⅓ Grenadine . . . ⅔ Silver Wedding Gin
The White of 1 Egg
Shake well and strain into large wine glass

★ ★ ★

B V D COCKTAIL

⅓ Bacardi . . . ⅓ Silver Wedding Gin
⅓ Noilly Prat Vermouth
Shake and strain into cocktail glass



Rum and Riot

"*Rum*—a. (Colloq. Eng.) Queer; strange; peculiar." Funk and Wagnalls Dictionary.

BOLO

Juice of ¼ Lemon . . . Juice of ¼ Orange
½ wine glass Bacardi
1 teaspoon Sugar

★ ★ ★

COMMODORE

½ teaspoon Sugar . . . 1 dash Lemon Juice
White of one Egg . . . 1 dash of Grenadine
1 drink of Bacardi
1 dash of Raspberry Syrup
This is quite a mixture

★ ★ ★

HOP TOAD

Juice of ½ Lime . . . ⅓ Bacardi
⅓ Apricot Brandy
Frappé

★ ★ ★

NEW LIFE

¼ Grand Marnier . . . ¼ Bacardi
½ Cointreau

★ ★ ★

PLATINUM BLONDE

⅓ Sweet Cream . . . ⅓ Curaçao
⅓ Bacardi

SEPTEMBER MORN

Juice of ½ Lemon or Lime
Tablespoon Grenadine
White of 1 Egg . . . 1 glass Bacardi

THINGS WILL LOOK
TWICE AS BRIGHT

★ ★ ★

EYEFUL TOWER

EYE OPENER

The yolk of 1 Egg
1 teaspoonful Powdered Sugar
2 dashes Absinthe . . . 2 dashes Curaçao
1 liqueur glass Bacardi
Shake well and strain into cocktail glass

APPLE PIE

½ Bacardi . . . ½ Italian Vermouth
4 dashes Apricot Brandy
2 dashes Grenadine . . . 4 dashes Lemon Juice
Shake well and strain into cocktail glass

★ ★ ★

BACARDI

2 jiggers Bacardi . . . 2 Limes
A little Sugar . . . A little Grenadine
Shake well in crushed Ice

★ ★ ★

BACARDI No. 2

(Claret Ice)
Juice of 1 Lime . . . ½ spoonful Sugar
A drink of Bacardi
A glass of Pineapple Juice
Shake well and pour into champagne glass, filled with shaved Ice

★ ★ ★

SEVILLA

A PLEASANT PRELUDE TO THE OLD SPANISH CUSTOMS

½ teaspoon Sugar . . . 1 Egg
½ Gonzalez Byass Diamond Jubilee Port
½ Bacardi

★ ★ ★

FLUFFY RUFFLES

½ Bacardi . . . ½ Italian Vermouth
Slice of Lemon
Shake well, strain into cocktail glass

Smacks of Cognac

WHEREIN WE TREAT OF BRANDIES

ICHBIEN

THE HOSPITABLE ANSWER TO WIE GEHTS?

Yolk of 1 Egg . . . 1 wine glass Milk

¼ Orange Curaçao . . . ¾ Brandy

* * *

HOP FROG

⅔ Lime Juice . . . ⅓ Brandy

Frappé

* * *

WHO'S AFRAID

* * *

BIG BAD WOLF

Yolk of 1 Egg . . . Teaspoon Grenadine

⅓ Curaçao . . . ⅔ Brandy

COURTNEY RYLEY COOPER

SO CALLED BECAUSE COOPER MAKES MUCH BETTER ONES

¼ glass of Lemon juice . . . ¼ Dubonnet
¼ glass Cointreau . . . ¼ glass Brandy

★ ★ ★

HARRY'S PICK ME UP

Teaspoon Grenadine . . . 1 glass Brandy
Juice of ½ a Lemon
Strain into medium highball glass; fill with Morlant Champagne

★ ★ ★

BIRD

Twist 2 pieces Orange peel
Fill glass with fine Ice
⅔ Triple Sec Curaçao . . . ⅓ Brandy
2 more twisted Orange peels

★ ★ ★

BRANT

2 dashes Angostura Bitters
¼ White Mint . . . ¾ Brandy
Stir; strain
One piece of Lemon peel on top

★ ★ ★

BRANDY BLAZER

1 lump Sugar . . . 1 piece Orange peel
1 piece Lemon peel . . . 1 glass Brandy
Light with match, stir with long spoon. Admire until glass breaks

CORPSE REVIVER

¼ Italian Vermouth . . . ¼ Applejack
½ Napa Valley Brandy

WILL GET YOU OUT
OF ANY HOLE

★ ★ ★

SIDE CAR

1 part Cointreau . . . 3 parts Brandy
½ part Lemon juice
Shake vigorously . . . plenty of ice

For best effects, serve with a throat preparer made as follows:

Toast some bread . . . crustless. On each slice place thin layers of dill pickle. Sprinkle with grated cheese, and bake in a hot oven until the cheese melts . . . or the whole business burns up.

★ ★ ★

BRANDY

1 dash Angostura Bitters . . . 1 dash Gin
1 jigger Napa Valley Brandy
Stir

THE LOUISVILLE

NAMED AFTER A PULLMAN CAR

1 part Brandy . . . 1 dash Grenadine
2 dashes Benedictine
1 teaspoonful Lime juice
Stir in large bar glass, afterwards draining into cocktail glasses

★ ★ ★

MANILA HOTEL

1 part Brandy . . . ½ part Curaçao
½ part Drioli Maraschino
½ teaspoon Lemon juice
Mix in highball glass, strain

★ ★ ★

COLD DECK

¼ Crème de Menthe . . . ¼ Italian Vermouth
½ Napa Valley Brandy

★ ★ ★

HARVARD

Dash of Orange Bitters . . . ½ Brandy
½ Italian Vermouth
Stir; strain

BRANDY VERMOUTH

1 dash Angostura Bitters
¼ Italian Vermouth . . . ¾ Brandy

★ ★ ★

COFFEE COCKTAIL

SO CALLED BECAUSE IT LOOKS LIKE COFFEE IF PROPERLY MADE

Yolk of 1 Egg . . . 1 Teaspoonful Sugar
⅓ Diamond Jubilee Port . . . ⅙ Brandy
1 dash Curaçao
Shake well and strain into small wineglass and grate a little nutmeg on top

★ ★ ★

CUBAN COCKTAIL

Juice of ½ Lemon . . . ⅓ Apricot Brandy
⅔ Napa Valley Brandy
Shake and strain

Whiskey

HERE'S LOOKING AT YOU . . . DOUBLE!

BEADLESTON

½ Noilly Prat Vermouth
½ Golden Wedding Whiskey
Frappé

★ ★ ★

MANHATTAN

Dash of Orange Bitters
½ Golden Wedding Whiskey
½ Italian Vermouth
Stir; strain

★ ★ ★

McKINLEY'S DELIGHT

1 dash Absinthe
2 dashes Heering's Cherry Brandy
⅔ Golden Wedding Whiskey
⅓ Italian Vermouth
Stir; strain

★ ★ ★

COMMODORE

⅓ Lemon juice
⅓ Golden Wedding Whiskey
⅓ Crème de Cacao . . . Dash Grenadine Syrup
Frappé in champagne glass

★ ★ ★

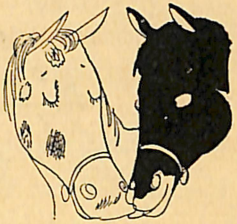
APPROVE

¼ glass Golden Wedding Whiskey
2 dashes Angostura Bitters
2 dashes Curaçao

HORSE'S NECK

⅓ Golden Wedding Whiskey
⅔ Ginger Ale . . . Slice of Lemon
Joggle a bit

OF COURSE THEY DO!



★ ★ ★

THREE LITTLE PIGS

KILLS ALL FEAR OF THE BIG BAD WOLF

⅓ Benedictine
⅓ Golden Wedding Whiskey
⅓ Ginger Ale

★ ★ ★

OLD-FASHIONED WHISKEY

¼ lump Sugar . . . 2 spoons Water
1 dash Angostura
1 jigger Golden Wedding Whiskey
1 piece Lemon peel . . . 1 lump Ice
Serve with small spoon

BLUES

4 glasses of Golden Wedding Whiskey
1 glass Curaçao
Add teaspoon of syrup of prunes, pour over cracked ice; shake until tired

★ ★ ★

BULL DOZER

¼ Orange Juice . . . ¼ Italian Vermouth
¼ Golden Wedding Whiskey
¼ Heering's Cherry Brandy

★ ★ ★

CHAMPS ELYSÉES CHOKER

(To choke 6 people)
4 glasses Golden Wedding Whiskey
2 glasses Absinthe
1 glass Absinthe Bitters
Shake cordially

MINT JULEP

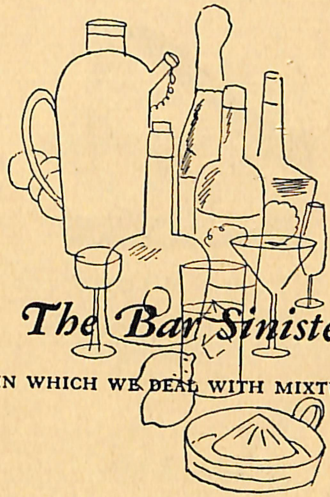
THE FAVORITE OF THE SOUTH

4 Sprigs Fresh Mint
½ tablespoon Powdered Sugar
Crush mint leaves and sugar lightly and add
1 glass Golden Wedding, Bourbon or Rye Whiskey
Fill glass with cracked ice, stir gently until glass is frosted, decorate on top with 3 sprigs of mint

★ ★ ★

WHISKEY FIZZ

1 large teaspoonful of Powdered White Sugar dissolved in a little water
Juice of ½ Lemon
1 wine glass Golden Wedding, Bourbon or Rye Whiskey
Fill glass about ⅔ with shaved ice, stir well and decorate with fruit in season



The Bar Sinister

IN WHICH WE DEAL WITH MIXTURES

ABSINTHE

"ABSINTHE MAKES THE HEART GROW FONDER"

2 dashes of Silver Wedding Gin
⅔ Absinthe . . . ⅓ Water
Stir; strain

★ ★ ★

MERRY WIDOW

½ Noilly Prat Vermouth
½ Dubonnet
Frappé

★ ★ ★

SOUL KISS

1 Orange Juice . . . 1 Dubonnet
⅓ Noilly Prat Vermouth
⅓ Italian Vermouth

★ ★ ★

SANCTUARY

¼ Cointreau . . . ¼ Silver Wedding Gin
½ Dubonnet

WIDOW'S DREAM

STIRS THE EMBERS

1 liqueur glass Dubonnet . . . 1 Egg

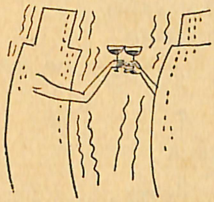
Shake well, strain into medium size glass, add cream. Admire

★ ★ ★

THE EARTHQUAKE

⅓ Silver Wedding Gin

⅓ Golden Wedding Whiskey . . . ⅓ Absinthe



EVEN A BUILDING WOULD FALL FOR THIS

★ ★ ★

PICK ME UP

2 dashes Acid or Lemon Phosphate

½ Italian Vermouth . . . ½ Absinthe

Shake; strain

NORA BAYES

⅓ Noilly Prat Vermouth
⅓ Italian Vermouth . . . ⅓ Absinthe
Frappé

★ ★ ★

CORONATION

⅓ Italian Vermouth
⅓ Noilly Prat Vermouth
⅓ Applejack . . . 1 dash Apricot Liqueur

★ ★ ★

ANNIVERSARY

2 dashes Orange Bitters . . . ⅓ Brandy
⅓ Silver Wedding Gin
⅓ Italian Vermouth
Stir; strain; two dashes of Curaçao on top

★ ★ ★

CUPID

1 glass Diamond Jubilee Sherry . . . 1 Egg
1 teaspoon powdered sugar
Some sprinkling of Cayenne Pepper

★ ★ ★

CHAUNCEY

Dash of Orange Bitters . . . ¼ Tom Gin
¼ Golden Wedding Whiskey
¼ Italian Vermouth . . . ¼ Brandy
Stir; strain

ELIXIR

½ Dubonnet . . . ½ Applejack

EXTREMELY EFFECTIVE IN THE SUMMER HOUSE

★ ★ ★

DECOLLÉTÉ ANGEL

NO ANGEL

(BUT OH! WHAT A HALO!)

A TITLE SLIGHTLY ALTERED BY OUR CENSOR

¾ liqueur glass Crème de Cacao

¼ Fresh Cream

Float Cream on top of Crème de Cacao

★ ★ ★

BAMBOO

2 dashes Orange Bitters

½ Gonzalez Byass Sherry

½ Noilly Prat Vermouth

Stir; strain

AMOUR

2 dashes Orange Bitters
½ jigger Gonzalez Byass Sherry
½ jigger Italian Vermouth
Stir; strain

★ ★ ★

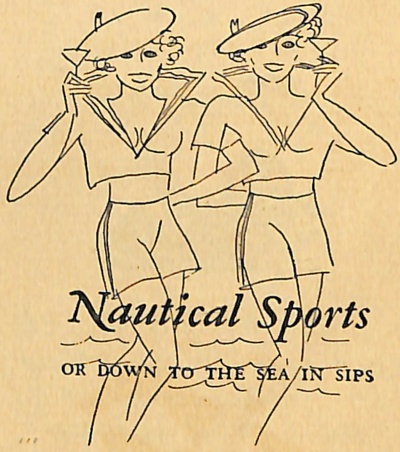
BRAINSTORM

½ glass of Golden Wedding Whiskey
2 dashes of Benedictine
2 dashes Noilly Prat Vermouth
Stir well, float orange peel on top

★ ★ ★

THUNDERCLAP

2 glasses Napa Valley Brandy
2 glasses Golden Wedding Whiskey
2 glasses Silver Wedding Gin
Shake thoroughly; serve and run!



Nautical Sports

OR DOWN TO THE SEA IN SIPS

BARNACLE BILL

⅓ Chartreuse . . . ⅓ Parfait Amour
⅓ Absinthe
Serve with oysters
When the deck catches fire take to the boats

★ ★ ★

CRUISE WIDOW

¼ Parfait Amour . . . ¼ Yellow Chartreuse
¼ Benedictine
Beaten white of egg on top

★ ★ ★

PARFAIT AMOUR

THOSE FRENCH HAVE A LINE

½ Parfait Amour . . . ½ Silver Wedding Gin
Dash of Drioli Maraschino

LISTING SLIGHTLY
TO STARBOARD

PASSENGER LIST

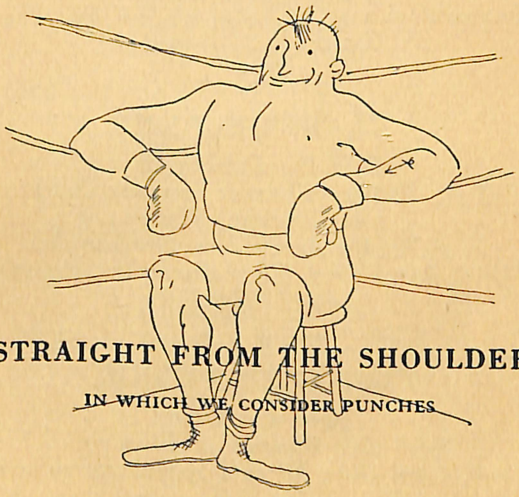
¼ Brandy . . . ¼ Silver Wedding Gin
¼ Parfait Amour . . . ¼ Chartreuse
Dash of Absinthe

★ ★ ★

WILL MAKE YOU
SEE AROUND
CORNERS

NUDE EEL

¼ Dubonnet . . . ¼ Chartreuse
¼ Brandy . . . ¼ Silver Wedding Gin
Dash Noilly Prat Vermouth



STRAIGHT FROM THE SHOULDER

IN WHICH WE CONSIDER PUNCHES

CHAMPAGNE PUNCH

½ lb. Powdered Sugar . . . 1 glass Curaçao
2 qts. Morlant Champagne
1 qt. Sparkling Mineral Water
1 glass Brandy
1 glass Drioli Maraschino
Surround punch bowl with cracked ice, decorations, etc. Stir well

★ ★ ★

CLARET PUNCH

½ lb. Powdered Sugar
3 qts. Barton & Guestier Margaux Claret
2 qts. Sparkling Water
½ pt. Lemon Juice . . . 1 glass Curaçao
Mix in punch bowl. Usual decorations, ice, and other claptrap

★ ★ ★

PLANTER'S PUNCH

Juice of 1 Lime
Small glass Bacardi . . . Fruit well
Pour in tall glass; fill with syphon soda water

★ ★ ★

BRANDY PUNCH

Juice of 15 Lemons . . . Juice of 4 Oranges
1¼ lbs. Sugar . . . ½ pt. Curaçao
1 glass Grenadine . . . 2 qts. Brandy
Place large block of ice in punch bowl. Add to above concoction one or two quarts sparkling water. Stir, etc.

BOMBAY PUNCH

A ROYAL CONCOCTION FOR FESTIVE OCCASIONS: MARRIAGES AND SUCH

1 qt. Brandy . . . 1 qt. Gonzalez Byass Sherry
¼ pt. Drioli Maraschino
¼ pt. Orange Curaçao
4 qts. Morlant Champagne
2 qts. Carbonated Water

Stir gently in punch bowl. Surround bowl with cracked ice. Decorate with fruits and whatnot

★ ★ ★

BOSTON MILK PUNCH

(Goblet)

Grate Nutmeg in Glass
½ spoon Sugar . . . ½ jigger Whiskey
½ Bacardi
Fill with milk; shake well

★ ★ ★

SAUTERNES PUNCH

½ lb. Powdered Sugar
2 qts. B. & G. Sauternes
1 liquor glass Drioli Maraschino
1 liqueur glass Curaçao
1 liqueur glass Grand Marnier

Use punch bowl, block of ice, and slices of fruit . . . in season

REGENT PUNCH

1 Lemon sliced . . . 1 Orange sliced
1 can Pineapple and Juice
¼ pint Bacardi
½ pint Golden Wedding Rye Whiskey
18 lumps Sugar

Mix in punch bowl; let stand 2 hours in cold place. Add quickly pint of tea, and mix slowly. When ready to serve, add quart of Champagne

★ ★ ★

RHINEWINE PUNCH

½ lb. Sugar
3 qts. Leiden Hochheimer Rhinewine
1 qt. Sparkling Mineral Water
1 glass Brandy . . . 1 glass Drioli Maraschino
2 tablespoons Tea

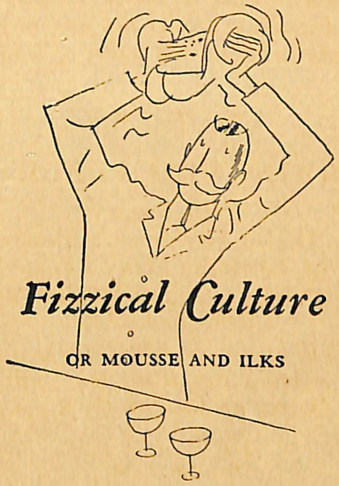
Put the tea in cheese, or, better, use two tea balls. Steep in mixture for about ten minutes. Stir well. Doctor up bowl in the usual way

★ ★ ★

ROMAN PUNCH

1 qt. Morlant Champagne . . . 1 qt. Bacardi
½ liqueur glass Orange Bitters
Juice of 10 Lemons . . . Juice of 3 Oranges
2 lbs. Sugar . . . Whites of 10 Eggs

Dissolve sugar in the fruit juices; add rind of 1 orange and white of eggs well beaten. Stir, etc.



Fizzical Culture

OR MOUSSE AND ILKS

TOM COLLINS

Juice of ½ Lemon
½ tablespoon powdered Sugar
Jigger Silver Wedding Gin
Shake well in tumbler; fill with soda water. Add ice

★ ★ ★

BRANDY FIZZ

Juice of ½ Lemon . . . ½ tablespoon Sugar
1 glass Napa Valley Brandy
Shake well, strain into medium size glass, fill with syphon soda water

★ ★ ★

DUBONNET FIZZ

Juice of ½ Orange . . . Juice of ½ Lemon
Teaspoon Heering's Cherry Brandy
1 glass Dubonnet
Shake well, strain into medium size glass. Fill with soda water

★ ★ ★

GIN FIZZ

Juice of ½ Lemon . . . ½ tablespoon Sugar
1 glass Silver Wedding Gin
Shake well, strain into large size glass and fill with syphon soda water

GRAND ROYAL FIZZ

Juice of ½ Lemon . . . ½ tablespoon Sugar
1 glass Silver Wedding Gin
2 dashes Drioli Maraschino
Juice of ¼ Orange
1 tablespoonful Sweet Cream
Shake well, strain into medium size glass, add syphon water

★ ★ ★

IMPERIAL FIZZ

Juice of ½ Lemon . . . ⅓ Bacardi
⅔ Golden Wedding Whiskey
½ tablespoon Sugar
Shake well, strain into long tumbler, fill with syphon soda water

★ ★ ★

MORNING GLORY FIZZ

Juice of ½ Lemon or Lime
½ tablespoon Powdered Sugar
White of 1 egg . . . 2 dashes Absinthe
Glass Golden Wedding Whiskey

★ ★ ★

PINEAPPLE FIZZ

2 tablespoons Pineapple Juice
½ tablespoon Sugar . . . 1 glass Bacardi
Shake well, strain into medium size glass, fill with syphon soda water

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The Merry Mixer

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